



## PLUMPJACK 2005 NAPA VALLEY SAUVIGNON BLANC

### VINEYARD

OUR 2005 SAUVIGNON BLANC IS FROM A SINGLE VINEYARD LOCATED IN THE RUTHERFORD APPELLATION (84%) AND A VINEYARD IN OAKVILLE (16%).

### HARVEST

TOOK PLACE ON THE 20<sup>TH</sup> AND 22<sup>ND</sup> OF SEPTEMBER AT AN AVERAGE OF 23.8 DEGREES BRIX, 3.52PH AND A TITRATABLE ACIDITY OF .67 G/100ML

### FERMENTATION

THE GRAPES WERE WHOLE CLUSTER PRESSED AND THE JUICE WAS ALLOWED TO SETTLE OVERNIGHT AT 38 DEGREES. THE NEXT MORNING THE JUICE WAS RACKED TO A BLEND OF STAINLESS STEEL DRUMS (74%) AND NEW OAK BARRELS (26%) FOR FERMENTATION.

FERMENTATION TOOK PLACE FOR 31 DAYS AT A TEMPERATURE OF 54 DEGREES

### AGEING

POST FERMENTATION, THE WINE WAS ALLOWED TO REST ON ITS LEES FOR FIVE MONTHS WITH BATONNAGE EVERY OTHER WEEK FOR THE FIRST THREE MONTHS.

### BOTTLING

TOOK PLACE APRIL 3RD, 2006.

### OUR THOUGHTS

THE 2005 SAUVIGNON BLANC IS A TRUE REFLECTION OF THE VINTAGE. AROMAS OF GUAVA, ORANGE RIND, ANISE AND FRESH BELL PEPPER GIVE WAY TO FLAVORS OF ORANGE, TANGERINE AND BLACK LICORICE. THE FINISH IS FRESH AND LIVELY WITH A WONDERFUL ACIDITY.